



MYSTERY THURSDAY

PICCINO
Oct. 16th, 2008

Curley Parsley
Escarole
Big Red Beets
Gold Chard
Lovage
JackBeLittle Pumpkins
Tomatoes
Chile Peron (spicy!!!!!!)
Eggplant
Summer Squash
Mystery Item (could be anything)

Recipes A-Z on our website:
Mariquita.com

Ode to Lovage from mystery shopper Nanda:

My mother is Swiss, and in Switzerland it is a very common herb used in soups and many vegetable dishes. An illustration of the lengths to which lovers of lovage will go: we lived in New York when I was growing up and my mother could not find it anywhere, so she resorted to sneaking a small plant from my grandparents' garden into the US (wrapped in plastic and hidden in a shoe). Lovage is related to celery and has a somewhat celery-like flavor, but deeper and more aromatic. I save the lovage stems for soup stock, where they are invaluable. The chopped leaves are wonderful in all kinds of soups. This week I made one with some roasted piquillo peppers, sauteed onion, potatoes, vegetable broth, and a little milk, pureed it and added some chopped lovage. Lovage is wonderful with kohlrabi, another lovely and underloved vegetable. I peel and slice the kohlrabi and then braise it with a little water, butter, pepper and salt, and add chopped lovage near the end of cooking. The same method is also great for green beans. Thanks so much for the wonderful lovage! from Nanda, the artist. her website: nandapalmieri.com

Eat the **Jack Be Little 'pumpkins'**: they're really a winter squash and are quite delicious. I cook them whole (fancy = cutting like a jack o lantern, removing seeds, and stuffing with something. Simple = poking with a fork and baking and serving just like that.)

CHILE PERON, (*not* padron!) is an old fashioned spicy spicy chile enjoyed in Michoacan: use sparingly like you would an extra hot pepper. You can slice thin and marinate in lemon juice, or carefully cut off the tops for a fancy and tingling tequila shooter.

Curley Parsley!? Andy wrote an entire article about it. I've linked it on the Thursday mystery webpage.... Short answer: it was a mistake from the seed company and Andy's rolling with it. ☺

Escarole: cooked or as a salad: I love this green! I mostly cook or wilt it. Andy likes escarole salads. Recipes on the webpage...

Princess Eggplant from Julia I got this recipe from a friend when I lived in China.

2 pounds smallish eggplants, any color
3 tablespoons peanut or safflower oil
2-4 cloves garlic, chopped
1 bunch erbette chard, washed and roughly chopped (it's ok to leave water on the leaves)
1 bunch parsley or cilantro, chopped
sauce: Mix together with a bit of water:
2 cloves garlic, chopped
2 Tablespoons rice vinegar
2 teaspoons sugar
1 Tablespoon soy sauce
Tablespoon dark sesame oil
1 Tablespoon black bean sauce

Cut the eggplants into large-ish bite-sized pieces. Cook them over high heat in the oil, after 2 minutes, add the garlic and stir often, until the eggplants are mostly cooked through. Add the chard and mix in until it's wilted some, about 1 or 2 minutes.

Add the sauce to the still-hot eggplant mixture. **STIR** in the parsley or cilantro just after removing from the heat, serve with rice.